

Commercial Food Waste Prevention

According to a study conducted by the USDA, the top three reasons behind commercial food waste are:

overproduction

trim waste

spoiled food

Did you know?

According to the EPA,

1/3

of food produced in the U.S. is wasted.



Measure and Analyze

Routinely identify and quantify wasted food before disposal. Food waste record-keeping has helped kitchens obtain food waste statistics to inform smarter ordering and production levels. The goal? **Order and produce just the right amount of food.**

*If there is still an excess of edible food, partner with local food recovery organizations to feed those experiencing food insecurity.

Repurpose

When time permits, gather employees to **find creative uses** for excess food scraps. The more value extracted from purchased inventory, the better it is for business!



FIFO and Storage

FIFO stands for **first in, first out**. Train employees to prioritize the use of ingredients that were purchased first to prevent spoiled food. Properly notify coworkers of inventory that is about to spoil. Ensure quality food storage to prolong the shelf life of ingredients by closely monitoring refrigeration equipment and temperatures.



Why Reduce Food Waste?



Environment

Food waste that ends up in the landfill decomposes while releasing methane (an extremely potent greenhouse gas) into the atmosphere. The less food waste your kitchen produces, the less emissions it creates.



Economy

Reducing food waste can help your kitchen save money. Frequent supervision of inventory will prevent over-ordering, which results in wiser usage of your institution's resources. Donation of excess edible food can also make your institution eligible for tax deductions.



Equity

One third of all food gets wasted while there are one in four San Diegans who are nutrition insecure. By partnering with local food recovery networks, your kitchen can feed people in need.